

CHRISTMAS FAYRE MENU 2025

--

Flute Ca' Di Alte Prosecco, N.V. Veneto 8

--

Pressed game terrine, spiced plum puree, candied pistachios

Kohlrabi & quince tart, goats curd, winter leaf

Cured Houghton trout, horseradish mayonnaise, apple, sourdough tuille

--

Turkey & pheasant ballotine, sage & apricot stuffing, trimmings, turkey gravy

Dry aged sirloin, Jerusalem artichokes, parsnip puree, bone marrow jus

Beetroot & celeriac pithivier, brassicas, black walnut puree, tarragon emulsion

Served with parmesan roast potatoes

--

Homemade Christmas cake, clotted cream, brandy gel

Yuzu tart, preserved elderberries, charred Italian meringue

Dark chocolate delice, brandy snap, Cassis ice cream

--

Duo of English cheeses, Dorset truffle honey, homemade brioche (£10 supplement)

--

Full Circle coffee / Clipper tea

2 / 3 Courses £ 37 / £45

--

Available on advance bookings only from Wednesday December 3rd - Wednesday
December 23rd (excludes Sundays)

£20 non-refundable deposit required per person

Pre order required five working days in advance of reservation

--

A 10% discretionary service charge will be added to your bill...Thank you.